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HOMEMAKERS' CHAT Friday, December 23, 1938.

(FOR BROADCAST USE ONLY)

Subject: "TURKEY QUESTIONS." Information from the Bureau of Home Economics, U. S. Department of Agriculture.

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It's just two more days 'till Christmas. Lights are twinkling on evergreens--tantalizing odors are floating out from the kitchen--grocery clerks are bustling about filling almost endless shopping lists. In fact, everything is all set for the coming days of good cheer, good company, and good food.

So today, just to be in the spirit of the thing, I'm going to talk turkey. I'm passing on to you some suggestions for buying turkey--for roasting turkey--and for carving it. These suggestions come in the form of a turkey questionnaire, by home economists and poultry scientists of the United States Department of Agriculture.

First, on buying the turkey. The very first question is this-- "What are the main things to look for when buying a turkey to roast?"

Here's the answer to that--"First, find if the turkey is young or old. That will make a difference in the way it is to be cooked. Next, if the turkey is to be carved at the table, see that it is of good shape, free from deformities such as a crocked breast or backbone that will detract from its good looks and make it hard to serve."

"Third, see that the quality of the turkey is as good as may be expected for the price. Turkey quality shows up in a well-fleshed, well-rounded body, a good coating of fat in the skin, few blemishes, and few pinfeathers."

The second question on buying turkey concerns the important matter of size--"What size of a turkey should be bought for any given number of persons?"

The answer is a sort of rule--"Allow 3/4 to 1 pound for each person to be served. That's the weight of the turkey as it is weighed when bought-- picked but not drawn with head and feet still on. 3/4 to 1 pound for each person to be served. For instance, a 15-pound turkey will make 20 generous servings.

And now for some of the high points of turkey roasting.

First question--"In what sort of a pan should a turkey be roasted?"

The answer--"For young turkeys, use an ordinary dripping pan with a rack in the bottom. Do not cover. In such a roaster any steam that forms may go off into thin air and not stay inside to draw juices from the turkey and make it dry. For older turkeys and some younger ones that are not well-fattened, use a roaster that can be covered. Cover it all or part of the time. Less tender turkeys need

the help of steam to soften connective tissue."

The second question concerns oven temperatures--"How long and at what temperatures should turkey be roasted?"

The answer to that is--"Cook turkey at a moderate temperature. Recent experiments show that keeping the temperature constant throughout the cooking gives a finished turkey that's cooked evenly. And the meat and the skin of a bird cooked this way do not dry out.

Best oven temperatures for roasting turkeys are around 300°F. Use a little more heat in the oven--about 325° F for smaller birds, and less than 300° F. for larger turkeys. For example--a young turkey that weighs over 10 pounds and under 14 pounds, marked weight, will probably require 3 to 3-1/2 hours to cook at 300° F. And I'll remind you again that market weight means the weight of the turkey picked but not drawn, with head and feet attached.

Here's the third and last question on turkey roasting--"How often should a turkey be turned and how may this be done without breaking the skin?"

The answer to that is this--"Turn a turkey cooked in an open roaster about every half hour. Turn it from side to side and occasionally on its back. Baste with pan drippings at each turning. To turn without breaking the skin pick the turkey up by the neck and legs using several folds of soft clean cloth as a 'holder'."

And now switching from turkey roasting to turkey carving. Here are two suggestions.

First--Should the person who carves the turkey sit or stand?"

The answer to that--"It makes no difference. It's just a question of preference. Usually a person with short arms would rather stand to carve. While a man with long arms can carve conveniently while sitting."

Here's my final question--"What and where is the turkey tenderloin or the turkey 'oyster'?"

"This is a small oval of exceptionally delicious dark meat that lies in the hollow of the back--on the outside, of course--just in front of the hip socket joint."

And those are all the turkey questions I have time for today.

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